

# SMOKED SALMON

## SWISS GRILLED CHEESE



### INGREDIENTS

- |   |                         |   |                                |
|---|-------------------------|---|--------------------------------|
| 4 | slices of brioche bread | 1 | tbsp. Dijon mustard            |
| 2 | slices of smoked salmon | 4 | tbsp. of shredded Swiss cheese |
| 2 | tbsp. sour cream        |   |                                |

### DIRECTIONS

- Preheat the oven to 350°.
- In a small bowl mix the sour cream and mustard together.
- Generously spread half the mixture onto two slices of brioche bread; add the slices of smoked salmon and evenly divide the cheese on top of the salmon.
- Spread the rest of the sour cream mustard mixture onto the other two slices of brioche and place the sour cream side on top of your sandwich.
- Place the two sandwiches on a baking tray and bake for 10 minutes.
- Cut them into triangles and enjoy!

### MISSING AN INGREDIENT? MAKE THE CLASSIC VERSION INSTEAD

- Preheat skillet over medium heat.
- Generously spread ½ tbsp. of butter on one side of a slice of bread.
- Place bread butter-side-down onto skillet bottom and add one slice of cheese.
- Spread ½ tbsp. of butter on a second slice of bread and place butter-side-up on top of sandwich. Grill until lightly browned and flip over; continue grilling until cheese is melted.
- Cut them into triangles and serve!

